

Harvest festivals and thanksgiving celebrations have occurred for centuries around the world. Each is imbued with cultural traditions and customs that reflect their place of origin and the bounty of their local agricultural production. As people have migrated, a wonderful mixing of these traditions has occurred to create a rich tapestry of celebrations around the globe.

Today, however, when people in this country gather to celebrate Thanksgiving, many are distantly removed from the food sources and traditions of their parents and grandparents. We've lost the connection these celebrations had to local seasons and foods and, consequently, some of their richness and meaning.



Can we reconnect our Thanksgiving tradition with our local agricultural tradition to create a more meaningful celebration? Should we?

The answer to both is yes!

This year, don't let your food travel farther than your guests.

THANKS to the Seattle-King County Acting Food Policy Council for developing these discussion cards. They are available on-line at www.pugetsoundfresh.org.

This Eat Local for Thanksgiving campaign is a joint effort between King County Agriculture Programs, the Seattle King County Acting Food Policy Council, Puget Sound Fresh, Seattle Tilth, Good Food Strategies, Cascade Harvest Coalition, Neighborhood Farmers Market Alliance, and a host of other community groups. Funding has been provided by the City of Seattle Neighborhood Matching Fund, King County, King Conservation District, Washington State Department of Agriculture Small Farms & Direct Marketing Program, and Farming and the Environment.









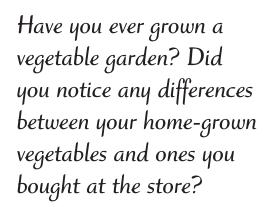




Eat Local! FOR THANKSGIVING Discussion Cards









HOW TO USE THE CARDS

These Eat Local cards are designed to inspire lively dinner conversation about where our food comes from and to generate sharing about our favorite food stories. There are ten cards, with twenty questions, that allow for everyone at your table to participate in the discussion. Be sure to give all your guests — especially young diners — a chance to share their thoughts about the food on their dinner table.



You can find more information by going to www.pugetsoundfresh.org.

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What is your favorite Thanksgiving food story? Tell a story of a year when the traditional menu for your family's Thanksgiving dinner changed.



The definition of the term "locally grown food" is often debated. What does the term "local" mean to you? Is it a proxy for a set of values? If so, what are those values? Can you identify them?



Eat Local!

Eat

What roadblocks do local farmers face in delivering their goods to urban populations? What roadblocks do urban folks face in gaining access to local, organic food? Is anyone being left out?



Did you know that vegetable and fruit scraps, pasta, rice, paper towels and plates, pizza boxes, coffee filters and grounds, heels of bread and freezer-burned vegetables can all be composted? Composting these items is more environmentally friendly than using the garbage disposal, incinerator or regular trash service. Does your family

Do you have any personal

workers in your family?

What do they grow?

examples of farmers or food

Do you know any farmers?

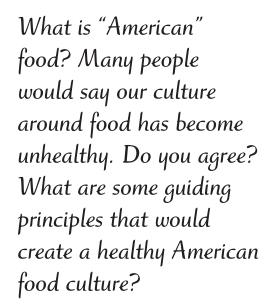
compost? What else could your family do?

How many songs can you think of that mention food? Go around the table until someone gets stumped. Singing is encouraged!



University of Washington researchers have found that an apple shipped from New Zealand and a potato shipped from Idaho both produce twice the greenhouse gases of their Washington-grown counterparts. How is that possible? Is it fair to say if your food is not grown in Washington it may as well come half way around the globe as far as environmental impact is

concerned? What other aspects of farming and food production could impact the environment?





What keeps you from eating locally produced foods? What would it take for you to incorporate more local food into your diet? What can you do in the next week or month to impact food related issues you care about?

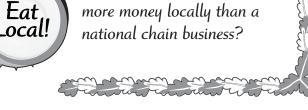


Eat Local!

Research shows that spending your money at locally-owned businesses generates two to three times more community in-come than spending at non-locally-owned businesses. At farmers markets, for example, for every dollar spent, 62 cents is re-spent locally. At an chain grocery store, only 25 cents is re-spent locally. At a chain restaurant, 31 cents is re-spent locally compared with 79 cents for locally-based restaurants. What are these businesses spending







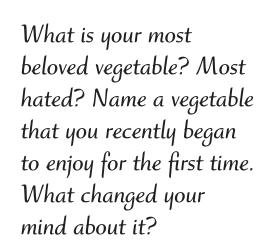
more money locally than a

their money on? Why would a local business spend



Which foods do you NEED to have each year at your table?







As a group, create a limerick, haiku or other poem to express your appreciation of a dish on your table.



Eat ocal! Raise your hand if you know the name of any person who grows food you eat. What is your relationship?



Did you know Washington has the 9th highest level of hunger in the nation and demand at Seattle's 31 food banks has increased 30% since 2003? Have you ever volunteered at a soup kitchen or donated to a food drive? What do you think that would be like?

